Red Flannel Hash

4 c. chopped cooked potato
1½ c. chopped cooked beets
½ c. chopped onion
1 clove minced garlic
1 (12 oz.) can diced cooked corned beef
½ c. cream
½ tsp. salt
⅛ tsp. pepper
½ tsp. dry mustard
6 eggs
Chopped parsley

• Mix all ingredients but eggs, parsley.

• Spoon mixture into greased 2-quart casserole. Bake, covered, in moderate (350°) oven 25 minutes.

• Remove cover; shape six hollows in hash with back of spoon, drop an egg in each. Season. Bake 20 minutes. Add parsley. Makes 6 servings. **End**